1Turkey Tetrazzine5

Number of Servings: 5 (188.56 g per serving)

Amount	Measure	Ingredient
10.00	OZ	Turkey, fryer/roaster, whole, w/skin, rstd
4 3/4	OZ	Pasta, spaghetti noodles, whole wheat, dry
1 1/2	Tbs	Pimentos, cnd
2 1/4	tsp	Parsley, dried
4 3/4	Tbs	Onion, white, fresh, chpd
3 1/2	tsp	Peppers, bell, green, sweet, fresh, chpd
4 3/4	Tbs	Mushrooms, cnd, drained, pces/slices
3 1/4	Tbs	Flour, all purpose, white, bleached, enrich
1/8	tsp	Spice, pepper, black
3/8	oz	Base, chicken, low sod, 0144, FS
1 1/3	cup	Water, municipal
1 3/4	oz	Cheese, cheddar, low fat, shredded

Nutri Serving Size Servings Pe	(189g)		cts		
Amount Per Se	rving				
Calories 24	0 Calo	ries fron	n Fat 40		
		% Da	ily Value		
Total Fat 4.5	5g		7%		
Saturated	Saturated Fat 1.5g				
Trans Fat	0g				
Cholesterol	Cholesterol 60mg				
Total Carbo	Total Carbohydrate 27g				
Dietary Fi	16%				
Sugars 2g	1				
Protein 24g	,				
Vitamin A 29	6 · \	/itamin (C 10%		
Calcium 8%	• 1	ron 15%			
*Percent Daily V diet. Your daily v depending on yo	alues may be ur calorie ne	higher or l			
Total Fat Saturated Fat Cholesterol Sodium Total Carbohydri Dietary Fiber	Less Than Less Than Less Than Less Than	65g 20g 300mg	80g 25g 300 mg		

Notes

Buy diced, unsalted turkey 2 oz/serving (1# = 16 oz) OR
Raw turkey, As Purchased, 14# will yield approximately 12 cups (4#) diced meat
Roast fresh turkey and dice to equal correct # of pounds. 1# diced meat = ~ 3 cups

Dice turkey. Add drained and measured pimento and mushrooms, parsley, chopped onion and green peppers. Blend flour, low sodium chicken base and pepper and add to meat/vegetable mixture. Cook 5 minutes to heat mixture and brown, stirring constantly. Add water, stirring constantly, cook until thickened.

Cook whole wheat spaghetti according to directions. Drain. Combine cooked whole wheat spaghetti with turkey and sauce. Scale into non stick spray sprayed 12X20" baking pans (2/100 servings, use smaller pans for smaller yields). Sprinkle with shredded low fat cheese. Bake at 350 degress for 40 minutes or until heated through and bubbly.

1 serving = 1 cup

1 serving = protein + 1 whole grain serving

1 serving = 27-4 grams carbohydrate = 1 1/2 carb serv

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